

Marty

@ OAKDENE 

2019
Private Function & Group Bookings
(Groups of 8 guests & above)



Thank you for considering Marty @ Oakdene for your function or group booking.

Marty @ Oakdene is the perfect place to celebrate a Birthdays, Anniversaries & Special Occasions. Making you feel right at home where you can treat yourself to a romantic night out, relax with friends, host international guests or, if you must, have a business function with an exciting backdrop.

Executive Chef & Owner Marty Chichester and his team present seasonal menus, offering modern Australian cuisine featuring only the best local produce where available. Coupled with an extensive wine list boasting a wonderful selection of Award Winning Oakdene Estate grown wines.

Oakdene Vineyard has a Red ★★ ★★ ★★ 5 Star James Halliday rating.

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Group Booking Dining Options

Option 1 – Chef's 3-Course Menu

Entrée: Charcuterie (shared):

A selection of fine cured meats, assorted salami, house-made terrine & parfait & pickled vegetables, served with sourdough. Designed to be shared amongst you and your guests.

Main Course: 1 x Chef's Choice main course served to each guest

Dessert: 1 x Chef's Choice dessert served to each guest

Chef's 3-Course Menu, \$49 per person

**This menu is not available on Saturday Nights*

Option 2 – Chef's 'Feed-Me' Menu (Shared)

This menu offers diners a chance to sit back, relax & taste it all while our team of chef's do all the hard work. Over a progression of shared courses, diners can sample and enjoy some menu favourites, plus try a few of our off-menu chef creations for that week. Dietary requirements and allergies can be catered for within this menu when advised upon booking

Chef's 'Feed-Me' Menu, \$65 per person

Chef's 'Feed-Me' Menu including dessert & cheese, \$80 per person

Option 3 – Chef's 4-Course Regional Tasting Menu

A 4-Course Tasting Menu created especially by our kitchen team to showcase local and regional produce. With the menu changing seasonally it gives diners the change to try something different each time they visit. Each course is carefully matched with a tasting pour of some of our Award-Winning Estate grown wines.

4-Course Chef's Regional Tasting Menu, \$95 per person (including beverages)



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Private Dining Options

If you are after an exclusive room for you and your guests, we do have several different private dining room options. All private dining rooms include your own dedicated waiter and offer a highly personalised dining experience with the option to decorate the room as you wish.

A **room hire charge** applies to booking these rooms.

Oakdene's cosy private rooms can accommodate the following number of guests seated:

8 Guests	Cloud Room	Hire \$100
18 Guests	Chocolate Room	Hire \$200
45 Guests	Terrace Room	Hire \$400

Please note we are unable to accommodate more guests than the maximum number advised as this is the maximum capacity for each room available



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Children's Menus

We offer a 2-Course Children's Menu for \$25 for children under the age of 12. The menu includes a choice of grilled Steak or Chicken & is served with Chips and Vegetables followed by vanilla ice cream. This meal is also accompanied with a soft drink or juice.

Cakes

If you require a cake for your special occasion, we can arrange these for you through a local supplier in Geelong called Cakesmith. If you would like to have the cake served as dessert there is a \$7.50/person cakeage charge. Due to Health and Safety regulations we require all cakes brought onto the premises to be purchased from a reputable supplier with a food hygiene safety certificate. Unfortunately, if you do bring a homemade cake, you will be unable to consume it at Oakdene.

Beverages

Oakdene has a full selection of wines, beers, spirits and soft drinks to choose from. You can also pre-select beverages on the night for your guests which will be available upon arrival to save time. Our restaurant manager can assist you with this.

Please note there is no cash bar facility and full table service will be provided. Oakdene does not split bills.

To secure all reservations a \$100 deposit is required. Reservations are not confirmed until a payment has been made. **We require final numbers no later than 48 hours prior to the function date. Any change in numbers after this time or no shows on the day will be charged at full price.**

If you would like to proceed with your booking or have any questions, please contact our Restaurant Manager Sarah Duffield on (03) 5255 1255 or email: restaurant@oakdene.com.au



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